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IN THE ABSTRACT:

Please amend the Abstract as follows:

A cooking double boiler comprises including an outer pan 1 that is heated upon pouring water therein, an upper lid 3-that covers an upper aperture thereof, and an inner pan 2-with a flange 7—that is set into the interior of the outer pan—1. The outer pan 1—includes a peripheral edge portion 9—that supports the flange 7of the inner pan-2, wherein a plurality of concave portions 11-for directing generated water vapor upward of the inner pan is formed are located at the peripheral edge portion-9. When the inner pan 2 is heated by putting soymilk therein, the inner pan 2 is heated from both, above and below, and everyone can easily make tofu of favorable quality without the soymilk sticking to the pan or without becoming porous and without requiring a large amount of water and fuel. The cooking double boiler according to the second invention suitable for making soymilk skin is arranged so that vapor spouts are provided has vapor spouts located between the peripheral edge portion 9-of the outer pan 1-and the flange 7-of the inner pan for movement between open and closed positions. 2

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in an openable and closable manner. By first directing water vapor generated in the outer pan to the upper space of the inner pan by opening the vapor spouts, soymilk in the interior of the inner pan can be heated at a short time and by closing the vapor spouts thereafter, water vapor generated in the outer pan is prevented from being wastefully discharged into air.